



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Fagor B-E710 KORE 700 Electric Chargrill – 800mm, 8.16kW

Model / SKU: B-E710

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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Fagor Kore 700 Series Bench Top Electric Chargrill B-E710

Quick Overview

- Countertop machines.
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding, and polishing. Hidden screws
- Fitted with an opening to collect cooking grease and a tray to store it
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel
- Stainless steel feet with adjustable height
- Groups of stainless-steel heating elements upon which food is cooked directly (one group of three heating elements for half module)
- Safety water tray. Moreover, it makes it possible to achieve the correct moisture for optimum cooking
- The models with stainless steel grills are manufactured using $\hat{\&\#x80;\&\#x9C;Z\hat{\&\#x80;\&\#x9D;}$ shaped AISI-304 stainless steel slats to make cleaning easier
- The grills are reversible with two different finishes on each side: Tilted and grooved with ridges for meat. Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 $\hat{\&\#x80;\&\#x9C;Z\hat{\&\#x80;\&\#x9D;}$), meaning that the surface of the product is quickly sealed and inside it remains much juicier
- A grid with dimensions of 515 x 344 mm each half module
- Optional stands available

Description

Fagor Kore 700 Series Bench Top Electric Chargrill B-E710

Key Features

- Countertop machines.
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding, and polishing. Hidden screws
- Fitted with an opening to collect cooking grease and a tray to store it
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel
- Stainless steel feet with adjustable height
- Groups of stainless-steel heating elements upon which food is cooked directly (one group of three heating elements for half module)
- Safety water tray. Moreover, it makes it possible to achieve the correct moisture for optimum cooking
- The models with stainless steel grills are manufactured using “Z” shaped AISI-304 stainless steel slats to make cleaning easier
- The grills are reversible with two different finishes on each side: Tilted and grooved with ridges for meat. Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 °C), meaning that the surface of the product is quickly sealed and inside it remains much juicier
- A grid with dimensions of 515 x 344 mm each half module
- Optional stands available

2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice

Your Shipping Specifications

Product Condition	New
Knobs	2 knobs
Net Weight (Kg)	45
Width (mm)	800
Depth (mm)	730
Height (mm)	290
Packing Width (mm)	822
Packing Depth (mm)	840
Packing Height (mm)	535
Power	415V, 21.6kW/3-N
Warranty	2 Years Parts & Labour Plus 2 Years Parts Only Warranty When Products Registered Within 14 Days Of Invoice